

## Porter bałtycki 2022

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **34**
- SRM **29.6**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **180 min**
- Evaporation rate **15 %/h**
- Boil size **18.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **19.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

### Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ I      | 2.8 kg (42.7%) | 79 %  | 16   |
| Grain | Pilzneński                      | 2 kg (30.5%)   | 81 %  | 4    |
| Grain | Oats, Flaked                    | 0.65 kg (9.9%) | 60 %  | 2    |
| Grain | Amber Malt                      | 0.2 kg (3.1%)  | 75 %  | 43   |
| Grain | Abbey Malt Weyermann            | 0.25 kg (3.8%) | 75 %  | 45   |
| Grain | Strzegom Karmel 150             | 0.25 kg (3.8%) | 75 %  | 150  |
| Grain | Weyermann - Dehusked Carafa III | 0.15 kg (2.3%) | 70 %  | 1024 |
| Grain | Caramunich® typ I               | 0.15 kg (2.3%) | 73 %  | 80   |
| Grain | Strzegom Karmel 300             | 0.1 kg (1.5%)  | 70 %  | 299  |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Iunga | 22 g   | 60 min | 12.2 %     |